

# Marion Street Cheese Market

Executive Chef Leonard Hollander

Brunch Menu + Spring 2010

## BRUNCH

<b>yogurt and granola</b> vanilla yogurt + tierra farms granola + seasonal dried fruits	7
<b>crispy oatcakes</b> rustic oats + caramelized pineapple + pineapple-vanilla syrup	8
<b>quiche of the day</b> + side salad	9
<b>hangover fries</b> hand cut fries + smoked bacon + crumbled sausage + melted cheddar + crispy egg	10
<b>the classic</b> two eggs + bacon, ham, or sausage + spinach or tomatoes + toast + butter + seasonal preserves	10
<b>soup du jour</b> ask your server for today's selection	6
<b>smoked salmon plate</b> toasted bagel + pickled onions + capers + everything cream cheese	11

### waffles our original vanilla bean Belgian style waffle with your choice of toppings

• burton's maple syrup + wuthrich butter	8
• roasted banana + peanut butter caramel + dark chocolate chips	9
• smoked cheddar + bacon + burton's maple syrup	9
• seasonal berries + vanilla bean whipped cream + fresh mint	9

### french toast challah french toast with your choice of toppings

• burton's maple syrup + wuthrich butter	8
• tarragon vanilla chevre + strawberry rhubarb coulis + pistachio dust	9
• roasted mango + smoked almonds + curry honey	9
• chai spiced cream cheese + roasted pineapple + coconut	9

### benedicts served with house potatoes

<b>traditional benedict</b> smoked ham + poached eggs + english muffin + hollandaise	10
<b>bacado benedict</b> smoked bacon + avocado + poached eggs + english muffin + chili spiced hollandaise	11
<b>green line</b> roasted asparagus + wilted spinach + pesto scrambled eggs + chive hollandaise	12

### skillets served with toast, butter, and seasonal preserves

<b>mushroom skillet</b> roasted mushrooms + spinach + fresh goat cheese + eggs any style	12
<b>chorizo &amp; eggs</b> mexican chorizo + roasted red onion + scrambled egg + hook's 2 yr white cheddar	12
<b>smoked salmon skillet</b> smoked salmon + caramelized onions + everything cream cheese + eggs any style	13

### sandwiches served with your choice of our homemade deli salads

<b>the breakfast club</b> legacy turkey + bacon + avocado + truffle aioli + sunny side egg + multigrain	10
<b>grilled cheese</b> aged cheddar + gruyere + chevre + multigrain	8
<b>honey roasted cauliflower</b> shaved apples + aged cheddar + curry aioli + multigrain	8
<b>egg MsCmuffin</b> scrambled egg + aged cheddar + smoked ham + english muffin	7
<b>roasted portabella</b> melted chevre + oil cured tomatoes + marinated zucchini + toasted focaccia	8

### salads

<b>baby spinach salad</b> candied hazelnuts + <i>buttermilk</i> blue cheese + strawberries + basil balsamic	8
<b>warm goat cheese</b> pistachio crusted chèvre + fennel + golden raisins + citrus vinaigrette	9
<b>simple salad</b> organic field greens + croutons + choice of dressing	6

### sides

<b>bacon, sausage or ham</b>	4	<b>seasonal fruit</b>	4	<b>toast + butter + preserves</b>	4
<b>house potatoes</b>	4	<b>farm fresh egg any style</b>	3	<b>extra maple syrup</b>	2

Our menu features Green Acres produce, Seedling Orchard fruits, TJ's eggs and poultry, Duroc bacon, Becker Lane Organic Pork, Kilgus Farms Dairy, Labriola Breads, Rare Bird Preserves and items that are sourced with a focus on local, seasonal, organic, sustainable, and delicious ingredients - many available in our retail department.

## Cheese

- jasper hill farm** 12  
cabot clothbound cheddar, bayley hazen blue, rotating seasonal cheese, *ricks pick's* pickled vegetables
- midwest tour** 12  
*apriole IN* goat, *milton creamery IA* prairie breeze, *shepherd's way farm MN* big woods blue, midwest preserves
- españa sabrosísima** 15  
*rendondo iglesias* serrano ham, chorizo picante, garrotxa, malvarosa, ombra and membrillo jelly
- francophile** 15  
french triple cream, cantal, *essex street* comté, petit basque, morbier badois, *st. dalfour* royal fig jam
- wisconsin** 15  
*crave brothers* les frere, *sheep dairy co.* dante, *saxon* evalon, *roth kase* gruyere surchoix, *hook's* ten year cheddar, wisconsin preserves
- little stinker** 12  
valais raclette, *mouco* colorouge, *cowgirl creamery* red hawk, *bee raw* honey
- ploughman** 12  
english farmhouse cheddar, stichelton blue, *nueske's* liver pate on multigrain bread with *gracious gourmet* dried fruit chutney
- midwest meats** 12  
*la quercia* prosciutto, *la quercia* hot coppa, *russo* soppressata, *maille* mustard and cornichons
- hundred dollar ham** 12  
from the black iberian pig that forages on wild acorns, served with marcona almonds
- antipasta plate** 7  
marinated broad beans, caperberries, marinated roasted tomatoes

*All cheese flights come with bread, crackers, and dried fruit. Add a side of mixed olives for \$3.*

## Play Cheesemonger

- french triple cream** (p) soft, rich, and decadent
- prairie breeze** a well balanced cheddar from iowa
- malvarosa** (p) a snacky, spanish sheep's milk cheese
- garrotxa** a firm natural rind goat cheese with a lemon zip
- valais raclette** pungent and savory, the french and swiss classic
- capriole goat** (p) a rotating selection of goat cheese from indiana
- red hawk** a washed rind triple cream from california
- gruyère surchoix** notes of toasted butter and nuts
- dante** a hard and delicately flavored sheeps milk
- ombra** a nutty and slightly fruity cheese similar to manchego
- cantalet** a french version of cheddar, very creamy
- 10-year cheddar** (p) an extremely sharp cheddar from wisconsin
- english farmhouse cheddar** a rotating selection of the best from the brits
- bayley hazen blue** (p) a dry and crumbly american original
- stichelton** the raw version of the classic british stilton
- speck** italian ham, lightly smoked
- chorizo** spanish, spicy dry sausage
- prosciutto** *la quercia* heirloom prosciutto from iowa
- jamon serrano** the classic dry cured spanish ham
- russo sopressata**—chicago made, italian inspired
- pate**—your choice of truffle, port, or country
- choose a total of three or five cheeses and meats to create your own flight.**
- three piece** 12
- five piece** 15